



2011
SAN FRANCISCO CHRONICLE
WINE COMPETITION
Gold Award

2007 – ‘Soirée’

- VARIETAL: *50% Cabernet Sauvignon
34% Merlot
13% Petite Sirah
3% Petit Verdot*
- VINEYARD: *St. Helena Winery Vineyard, Block #4*
- WINEMAKING: *Fermented with French yeast – Lavin D254
Cold soak at 50 degrees – 6 days
Maturation period – 12 days
Maceration period – 8 days
Racked only 4 times
Wine chemistry;
- 25.2 Brix at harvest
- 3.58 pH at bottling
- 0.67 TA at bottling
Bottled unfinned and unfiltered*
- BARREL AGING: *20 months in new French Oak Barrels;
- Exclusively
o Marcel Cadet
o Saury
o Seguin Moreau*
- ALCOHOL: *14.4% by volume*
- BOTTLING DATE: *June 18, 2009*
- RELEASE DATE: *March 1, 2010*
- PRODUCTION: *114 cases*
- CELLARING: *This wine will continue to develop complexity over the next few years. However, it is sufficiently well balanced to enjoy now.*
- WINEMAKER’S NOTES: *A blockbuster, the 2007 **Kristian Story Soirée Estate Meritage** offers non-classic notes of brambleberry, fleshy currant, black berries, exotic spice, lead pencil shavings, subtle smoke, and earth.*